

MORE COMPLETE, MORE ARTISTIC, MORE MODERN, GASS BROS. CHOP HOUSE THROWS DOORS OPEN

Flowers in profusion, a profusion that threatened to overshadow the beauties of the interior, a merry crowd, jostling this way or edging that. A smiling proprietor and a score of hurrying waiters. And above all an air of completeness and luxury—luxury that it would be in vain to attempt to describe. That was the scene yesterday afternoon and last evening when the doors of the new Gass Bros. Chop House were formally thrown open and the people of Phoenix were the invited guests of Leon R. Gass, the proprietor, and of his brothers, who are in one way or another associated with him in the conduct of the best equipped and most modern eating house in the southwest.

And the thousands who accepted the invitation not only were surprised and pleased with what they saw but were sent away "with a good taste in their mouths," for as dainty a luncheon as ever graced the table of the most select afternoon social function, was served to all. Hundreds who were personally acquainted with the Gass brothers, renewed their acquaintance and wished them prosperity and success, and other hundreds found themselves for the first time shaking hands with one or more members of the family that in Phoenix conjures up visions of good things to eat and the daintiest of places in which to eat them.

Like Phoenix rising from the ashes, the Gass Bros. Chop House today stands greater, grander and better than ever. More room, more equipment and more employees combine to eclipse the establishment put out of business by the fire of November. The only way in which one can comprehend the completeness of the reconstructed Chop House is through a personal visit, and to the world an invitation is always open for such a visit.

The new "bigger and better than ever" Gass Bros. Chop House is located on the same site as the former one which was destroyed by fire on the 16th day of November last.

While the place burned had just been refitted and was considered a model for public eating houses the new place possesses many advantages in equipment over the old place. The proprietor has spared neither expense nor labor to make it the very best that can be produced for the accommodation of the eating public. It is the very last word in modern equipment.

When the doors are thrown open on Saturday evening for the public it will represent an expenditure of not less than \$25,000, showing the unbounded faith which its proprietor has in the future of this city and valley.

Not only is the equipment more elaborate than that of the former place but considerable additional room has been secured in the dining room and kitchen through the removal of the foot black stand which formerly adjoined it. In the basement much more room has been acquired, the space there being more than double that of its former capacity.

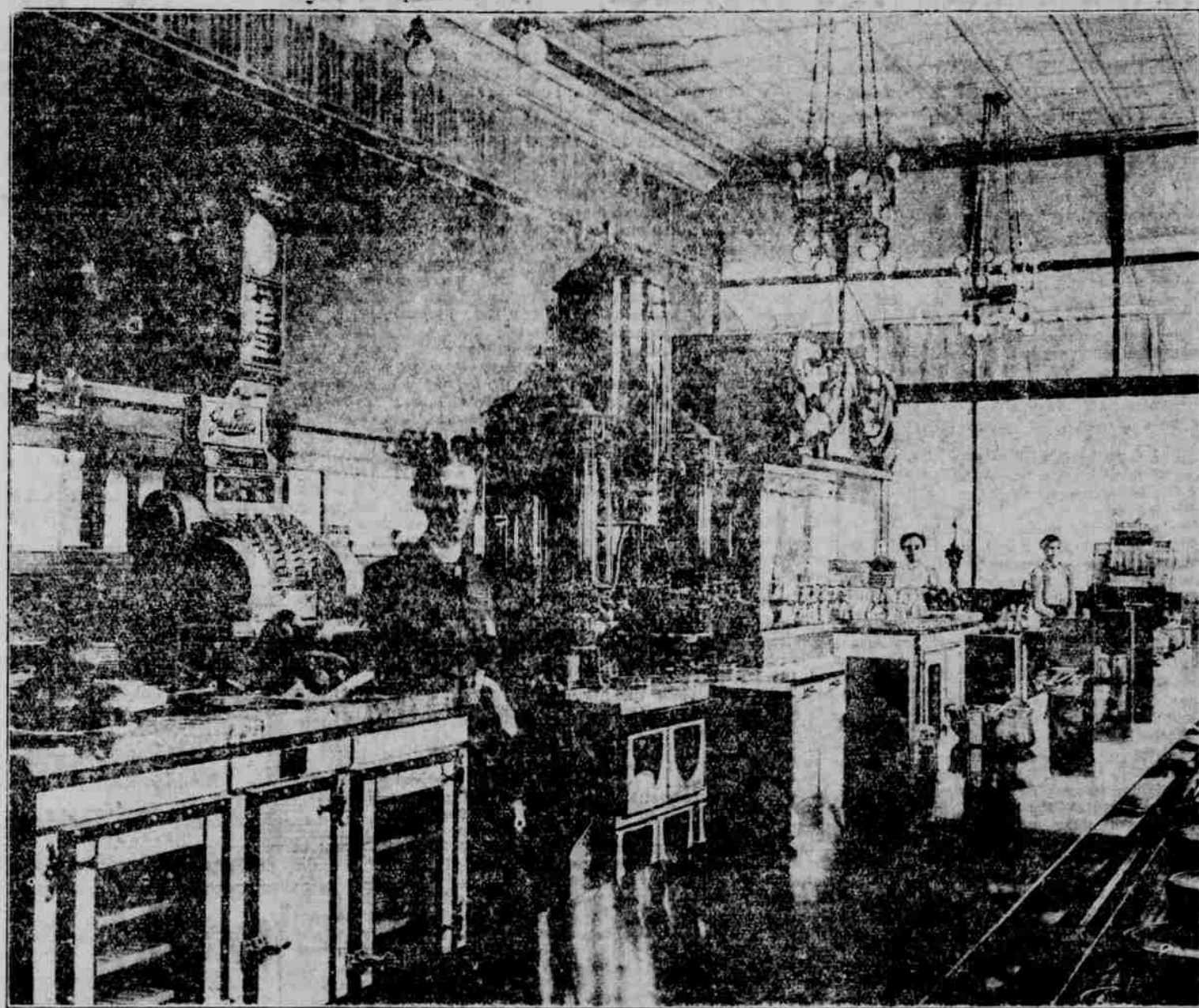
The equipment is not only more complete and elaborate but is also more modern in its construction. The general plan in its reconstruction has been two-fold. First, to secure the most sanitary furnishings that can be had any place. Second, convenience for performing the work, and an inspection of the place will convince any one that both objects have been wonderfully achieved.

The cooling devices, or refrigerators are of the very latest design and food can be stored in them for weeks without any deterioration, so perfect are they. Not only is the atmosphere maintained at a low temperature, but the interior is perfectly dry and free from all moisture, something which is not always obtainable in ordinary refrigerators, and which prevents mold or decay of their contents.

Supplies of all kinds, including the fuel, are stored in the basement, being delivered there by means of an electric elevator, from the outside, and from there are delivered to the kitchen by means of an automatic electric elevator. A large addition which has been made to the basement furnishes ample storage room for all supplies for the place.

Besides the added storage room, a large portion of it has been fitted up for the convenience of the help. There are four dressing rooms, used for the several classes of employees, so that one does not interfere with the other. These are all equipped with individual lockers, so that each one has his own private accommodations in this respect.

Then there are convenient lavatories and a rest room where the employees off duty may take their ease while awaiting his time to go to work, and a place which in the



Interior View of Gass Bros. New Chop House

summer time particularly, will be found most comfortable and pleasant for them.

In making a trip through this department, one finds more machinery than he had ever dreamed of in connection with even the most elaborate eating place. The power plants for many of the numerous power driven machines which are adjuncts of the operations of the kitchen are located in this place.

The dining room is fitted up in mahogany, the wainscoting being of this material with an inlay of imported antique Verde marble around the entire three sides of it. This marble is four and one-half feet wide and above the are mirrors encased in the mahogany finish, eighteen inches wide, the cornice being also mahogany. This gives it a very rich appearance.

The proprietor's office and the cashier's stands are also of mahogany. Across the front window and on the short window to the north of the entrance are screens of art glass in which the name of the place appears in three places. These art decorations take the place of curtains being much more easily cleaned and kept clean. This art glass screen is about three feet wide.

Behind and underneath the mahogany counter are four German silver service and ice compartments, with four separate compartments in each for holding and the convenient serving of chilled ice, butter, butter pads and ice water, from faucets which they contain, and for the clean glasses.

There are also five silver stations inside of the counter, two at each side, and one at the end, so that each waiter has one of easy access by him.

Underneath the massive coffee battery are four bread bins and a stand for cups and saucers all nickel plated. As the cups and saucers come from the washing machine, they are placed in these and handling is reduced to the minimum.

With the exception of two glass pie and cake show cases, which are encased in a mahogany frame, all the equipment behind the counter are of enameled or nickel plate, the only piece of wood there being the bread board.

When the food leaves the cook's hands it is placed on a steam table or serving counter which is nickel plated and covered with porcelain.

At the other side are two copper dish tables, one of which is for dirty dishes leaving the counter, for the dishwashing machine, and the other for clean dishes coming from the cleaner.

Immediately in front of the steam

LEON R. GASS
ProprietorADOLPH GASS
Night Manager

serving table is a handsome and ornamental stand for washing glasses made of German silver with nickel plated, copper trimmings. It is equipped with hot and cold water faucets, perforated trays, with a copper vat, and marble shelf on the back of it, on which the bread board rests, and with a bread bin underneath it.

Three beautiful brass chandeliers descend from the ceiling each one equipped with eight lamps, four of which are turned up and four down, giving a brilliant light to the room. On the sides also, are seven lighting brackets equipped with both gas and electric lights, the former being for use in case of the electric lights being out.

These electric fixtures were installed by the New State Supply and Electric company which also installed all of the electric motors and the signs.

The decorations of the place were made by H. Kircherer, and while not elaborate are very creditable.

The proprietor has taken the precautions to look after the comfort of his patrons, as well as for the service rendered to them, so far as possible, as he has installed a double row of paddle fans, run by electricity. These were installed by George C. Weber.

Kitchen equipment is a feature that has fully impressed itself upon the proprietor of the new Gass Bros. chop house, and not only the arrangement of the kitchen, but its equipment as well, and the arrangement of the serving room, and its equipment also, had been fully studied and is probably the most complete in every detail of any place of the kind in the United States.

Added to his own experience the proprietor has consulted E. J. Fleming, president and manager of the Anglo Range & Refrigerator company of Los Angeles, and has succeeded in obtaining much valuable information and assistance from him in designing and furnishing the new place.

The furnishings of the Gass Brothers' chop house destroyed by fire was provided by him and those of the new one will be the old duplicated and then some. All of the excellent appointments of the old place will be found in the new one, while very many after thoughts will be added, bringing this new place down to the very last word in kitchen and dining room furnishings.

The chief article of kitchen furniture is always its stove. The "bigger and better than ever" Gass Brothers' chop house has the highest realization of art in this line. It is a massive steel range made to order by the Anglo Range and Refrigerator

waiters without their having to go entirely around them.

Another is a commodious German silver closed box connected with the cold storage system, and is used for the storage of cream, milk, butter, milk and feed tea. It is equipped with faucets on both sides, for the convenience of the waiters. This is not only a very convenient article of furniture but is an ornament to the place as well. All the refrigerators used in the Gass Bros. place are the "Bolin System" patent.

An open throat presents an unobstructed passage between the ice and provision chamber for the circulation of the air. They are not only sanitary in their construction, but are ornamental and convenient for use, and as stated were manufactured to order for this place.

As with much of the other equipment used in the new place, the two National cash registers were manufactured to the special order of Mr. Gass, at the factory, at Dayton, Ohio. They represent a checking system which gives the bookkeeper an accurate account of all transactions.

While the place is known as that of the Gass Brothers, the sole proprietor of the place is Leon R. Gass, who is also proprietor of the Gass Tailoring establishment on Adams St. Mr. Gass was born in Cincinnati, Ohio, but the family removed to Chattanooga, Tennessee, when he was a mere boy, and after leaving school he learned the tailoring trade which he followed for a few years prior to engaging in the restaurant business with his brother. The family, consisting of the mother, one daughter and six brothers, came to Arizona ten years ago.

Associated with him in the chop house, is Alphonse J. Gass, who is general manager of the place and has complete charge of its business, besides being the expert chef.

Adolph Gass is night manager, having control of the place at night.

Julius R. Gass is assistant manager and also head waiter and has full charge of the dining room.

E. J. Warren, who has been with the firm for the past four years, is assistant chef. He is president of the Cooks and Waiters' Union, No. 631, of Phoenix, president of the Phoenix Trades Council, and president of the Arizona State Federation of Labor.

Louis J. Gass is the general manager and designer of the Gass Tailoring establishment.

With all the machinery introduced as labor saving devices, it will require thirty-eight employees to conduct the place, and Mr. Gass says that his pay roll will be between \$500 and \$600 per week.

E. J. WARREN
Assistant ChefLOUIS J. GASS
Manager Tailor ShopJULIUS R. GASS
Assistant Manager and Head WaiterALPHONSE J. GASS
General Manager and Chef

It's time to think about the

Girl Graduates' Wardrobe

And we are just bubbling over with anxiety to tell you of the pretty things we have ready in the way of materials and trimmings for your graduation dress. Doesn't seem possible, does it? Easter past and graduation just ahead. Got to think seriously of dresses for the event now.

The present season's craze for Organdies and Voiles has stirred up our white goods section — and, if you can imagine the finest embroideries possible, following tiny and delicate designs of flowers, you should come to Korrick's.

As to small prices you'll find that these are more powerful than such little figures ever were before.

36-inch Mercerized Lingerie, 25c, 30c, 50c

A new very sheer material for a dainty little graduation dress, and they're wonderful values, too.

See Our 45-inch Mercerized Organdie, 50c

Just arrived in time for the graduation dress—fine sheer material. Also a 40-inch wide, at 35c.

48-INCH FRENCH BATISTE AT SPECIAL PRICE, 75c

Just think, for a few days we are selling this \$1.00 quality, fine and sheer.

\$1.25 FRENCH LAWN, SPECIAL SALE AT 95c

Very fine material for a beautiful graduation dress. Monday, special.

38-inch Voile and Lace Cloth, 35c

If you have made up your mind to spend about 35c a yard for your material, we could not recommend anything better and finer than these Voiles and Lace Cloth.

40-INCH MARQUISETTES AT 85c

A beautiful sheer material, open mesh—popular for graduation dresses.

HERE'S THE NEW LACE CLOTH, GOOD VALUE, AT 95c

An entirely new material for graduation dresses—sheer material, open mesh.

44-inch White Voile, 69c

The much-favored material for graduation dresses—in excellent quality, worth more.

46-inch Wide Organdie, \$1.00

The kind of material to get if you're particular about your graduation dress. See us Monday.

Come to Korrick's Lace and Embroidery Counters

27-inch Embroidery Swiss and Crepe Flouncing

Nothing prettier has been shown this season—the new floral designs are of the exclusive kind. Special price per yard.....49c

7-INCH WIDE EMBROIDERY EDGE AT, PER YARD, 25c

A fine batiste embroidery edge for collar and cuffs and waist trimming.

SEE KORRICK'S FIBER SILK NET AT \$1.25

40-inch wide net, genuine fiber silk, guaranteed washable—extra value.

These 45-inch Organdie Embroidery Flouncing Arrived Yesterday

The most beautiful flouncing shown this season—Lily and rose designs, with the new scalloped edge, per yard.....\$1.73

27-inch wide, in patterns to match above, at, per yard.....\$1.19

Better See Our New Oriental Laces

See them in 27 to 36-inch widths; prettier designs were never made in laces—and they're moderately priced at \$1.40 to \$5.00 a yd.

27-INCH CHANTILLE FLOUNCING

Beautiful new designs, straight net edges and scalloped effect and floral patterns.

13-INCH ORIENTAL LACE 75c TO \$1.95

Prettiest lace you could select for your dress—a very fine net and new pattern.

HAVE YOU SEEN THE NEW PEGOT EDGE?

A 7-inch embroidery edge on batiste—for collar, cuffs and other trimmings. Special sale at, per yard.....25c

5-INCH ORGANDIE EMBROIDERY EDGE, 15c

One of our special sale items for Monday. It's an entirely new kind of edge—very neat.

40-INCH FILET NET AT \$2.00

Very neat material for graduation dresses, and it's an excellent good value.

40-INCH MERCERIZED NET 85c

Most practical for your dress because it's guaranteed washable—extra good value.

"Point de Sprit" Nets at \$1.25, \$1.50, \$1.75, \$2.00

We have these materials in 36 and 72 inch widths, just what you want for waist or sleeves in your new dress.